

TERRE DE L'ELU

Coteaux de Layon 1er Cru Chaume

THE ESTATE

Totalling 22 hectares spread over 30 different plots, Terre de l'Elu is located in the tiny village of Saint-Aubin de Luigne. Their vineyard sites are scattered from the village of Chaume, famous for its sweet style of botrytized Chenin Blanc, to Chaudefont-sur-Layon near the confluence of the Layon and Loire. In this warmer and drier part of the Anjou red varieties are widely cultivated alongside the traditional Chenin Blanc – all planted on the black slate soils of the western portion of Anjou.

Thomas and Charlotte farm Terre de l'Elu organically and biodynamically – certified by ECOCERT and DEMETER.

After years of experience advising others he has put his principles to work at his own estate: native cover crops are encouraged, the soil is tilled and no synthetic products are employed. These efforts have brought new life to the soils allowing him to preserve many of the old vines on the property. New plantings have been made using selection massale to preserve the diversity of his sites. About half of his vineyards are planted with equal proportions of Chenin Blanc and Cabernet Franc – the two most common varieties grown in the Anjou with smaller plantings of Gamay, Grolleau Noir and Gris, Sauvignon Blanc, Chardonnay, and Pineau d'Aunis. Each plot and variety is harvested by hand and brought to the cellar where the whites are pressed and allowed a short period to settle. Most of the red wines are whole cluster fermentations. Only natural yeasts are employed, macerations are long and the wines age in tank, barrel or amphorae. Sulfur usage is minimal and often added just before bottling.



THE DETAILS

Thomas and Charlotte Carsin have a plot of younger vine Chenin planted on a western exposure facing the Layon river – the perfect location for the development of botrytis. Harvested in 3-4 passes to ensure only the best grapes reach the cellar, their Coteaux du Layon 1er Cru Chaume is fermented by indigenous yeast in French oak barrels and aged for 12 months in vat before bottling.

COUNTRY

France

APPELLATION

Coteaux de Layon 1er Cru Chaume

ELEVATION

60 meters

VARIETIES

Chenin Blanc

SOIL

Shale, sandstone, spilite, chert

VINE AGE

10-15 years old

FARMING

Certified organic and biodynamic (ECOCERT & DEMETER)

FERMENTATION

Selective hand harvesting in 3-4 passes, natural yeast fermentation in a small oak vat

AGING

12 month in a small oak vat

FOR THE RECORD

An intense nose opens with exotic notes (apricot, pineapple). With such a smooth texture, the wine has an excellent balance between richness and acidity. – CHARLOTTE CAR SIN

